

# Glazed Lemon Bars

Desserts, B-06

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	<b>1.</b> Cream sugar and margarine or butter in a mixer with paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl. Mix for 1 minute on medium speed.
Margarine or butter	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Frozen whole eggs, thawed	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	<b>2.</b> Add eggs, applesauce, and vanilla. Mix for 2 minutes on low speed.
OR		OR		OR	
Fresh large eggs		2 each		4 each	
Canned applesauce	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	<b>3.</b> Add flour, baking powder, and salt. Mix for 30 seconds on low speed. Scrape down sides of bowl. Mix for 3 minutes on medium speed, until blended.
Vanilla		½ tsp		1 tsp	
Enriched all-purpose flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	
baking powder		1 tsp		2 tsp	

Dried coconut, shredded	4 oz	½ cup 2 Tbsp	8 oz	1 ¼ cups	<b>4.</b> Add coconut and raisins. Mix for 30 seconds on medium speed, until combined.
Raisins	3 oz	½ cup	6 oz	1 cup	
					<b>5.</b> Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray evenly spread 3 ½ cups (1 lb 15 oz) of batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					<b>6.</b> Bake until lightly browned: Conventional oven: 375° F for 18-20 minutes Convection oven: 350° F for 18-20 minutes
Powdered sugar	4 oz	¾ cup	8 oz	1 ½ cups	<b>7.</b> Glaze: In a small bowl, whisk powdered sugar, lemon juice, and water until smooth. While lemon bars are still warm, spread ¼ cup 3 Tbsp (4 oz) of glaze evenly over each pan.
Lemon juice		1 Tbsp		2 Tbsp	
Water		1 ½ tsp		1 Tbsp	<b>8.</b> Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

## Notes

Special Tip:  
For a less tangy flavor, orange juice may

be used in place of the lemon juice.

Serving	Yield	Volume
	<b>25 Servings:</b> 2 lb	<b>25 Servings:</b> about 3 ½ cups (batter) 1 pan
	<b>50 Servings:</b> 4 lb	<b>50 Servings:</b> about 1 quart 3 cups (batter) 2 pans

Nutrients Per Serving					
Calories	161	Saturated Fat	2 g	Calcium	21 mg
Protein	2 g	Cholesterol	14 mg	Sodium	108 mg
Carbohydrate	24 g	Vitamin A	225 IU	Dietary Fiber	1 g
Total Fat	7 g	Iron	1 mg		